

PRODUCT IDENTIFICATION

Product's name: Chocolate hazelnut ingot

Brand: Hafner Canada

Supplier code: 00884

SCC code: 10622267008840

Description: Chocolate cake with a layer of crunchy chocolate and whipped hazelnut ganache covered in chocolate icing and topped with a whipped hazelnut ganache rosette.



Unit size: Individual serving

Packaging : 20 units / case

Cut: units

Height: N/A

Serving size: 3.25" x 1.25"

Serving weight: 0.060 kg

Net weight: 0.06 kg / unit - 1.2 kg / case

Gross weight: 1.566 kg / case

Kosher Product: No

Halal Product: No

Product of Canada

INGREDIENTS / NUTRITIONAL INFORMATION

Ingredients: Brown icing paste (sugar, hydrogenated palm kernel oil, cocoa powder, whey powder, powdered whey protein concentrate, chocolate liquor, cocoa powder, soy lecithin, natural flavor), Cream (cream, milk, microcrystalline cellulose, locust bean gum, cellulose gum, carrageenan, polysorbate 80), Canola oil, Sugars (sugar, icing sugar), Semisweet chocolate (sugar, unsweetened chocolate processed with alkali, cocoa butter, soy lecithin, natural vanilla extract), Cake mix (enriched wheat flour, modified milk ingredients, modified corn starch, baking powder, salt, sugar, wheat starch, cellulose gum, natural flavors), Crushed cookies (wheat flour, sugar, butterfat, lactose, milk protein concentrate, salt, barley malt extract, sodium bicarbonate), Liquid whole eggs, Milk chocolate (sugar, cocoa butter, whole milk powder, unsweetened chocolate, skim milk powder, soy lecithin, natural flavors), Water, White chocolate (sugar, cocoa butter, whole milk powder, soy lecithin, natural vanilla flavor), Coconut oil, Hazelnut praline (hazelnuts, sugar, soy lecithin, natural vanilla flavor), Dark chocolate (sugar, cocoa mass, cocoa butter, whole milk powder, whey powder, sunflower lecithin, natural flavor), Glucose, Cocoa powder, Enriched white flour (wheat), Crisped cereals (crisped cereals (rice flour, sugar, salt, cocoa butter), chocolate (cocoa mass, sugar, cocoa butter, milkfat, soy lecithin, natural vanilla flavoring), milk chocolate (sugar, cocoa butter, whole milk powder, cocoa mass, whey powder (milk), soy lecithin, paprika extract, natural vanilla flavoring), white chocolate (sugar, cocoa butter, whole milk powder, whey powder, soy lecithin, natural flavor), sugars (glucose syrup, sugar), arabic gum), Gelatin, Corn starch, Natural flavor. **Contains:** Eggs, Hazelnuts, Milk, Soy, Wheat. **May contain:** Almonds, Macadamia nuts, Peanuts, Pecans, Sulphites, Walnuts.

Contains Bioengineered Food Ingredients



450, 2e Avenue
Portneuf (Québec)
Canada GOA 2Y0

Approved by Quality Assurance

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PRESERVATION

Storage condition:	Keep frozen
Frozen shelf life:	18 months
Shelf life after thawing:	5 days refrigerated
Preparation:	Defrost about 4 hours in the refrigerator.

LOT NUMBER

Example of the batch number: 7163

Signification of the batch number: 7 = Year

163 = 163rd days of the year. The product is manufactured is June 12, 2017

** The batch number refers to production date of product.

PALETTISATION

Case size of 6672 Master pour sép 24-25

Length:	16.1" (41.2 cm)	Whse Pack Size:	40" X 48"
Width:	11.0" (28.7 cm)	Whse Pack Qty:	135
Height:	3.2" (8.6 cm)	Pallet Ti:	9
Cubic:	0.32 pi3 (0.01 m3)	Pallet Hi:	15

ORGANOLEPTIC CHARACTERISTICS

Appearance	Small cake coated with chocolate and decorated with a rosette and a chocolate cigarette.
Flavor	Chocolate, hazelnut and sweet
Texture	Crunchy and soft

MICROBIOLOGICAL SPECIFICATIONS

Microbiological organism	Count
Total count plate	< 100 000 UFC/g
Yeast count	< 500 UFC/g
Escherichia coli (E. coli)	< 10 UFC/g
Total coliforms	< 50 UFC/g
Staphylococcus aureus	< 1000 UFC/g
Bacillus cereus	< 1000 UFC/g
Listeria monocytogenes	Absent/25g
Salmonella spp.	Absent/25g

PHYSICAL SPECIFICATIONS

N/A

CHEMICAL SPECIFICATIONS

N/A

